

Catawba (NC) Chapter's Tony Lawrence Wine Weekend

In lieu of our normal Friday wine tasting the Catawba Chapter sponsored a Tony Lawrence Wine Weekend at the home of chapter chairs Ron and Margy Natalie. This is the largest and longest event we have ever tried. What a weekend!!! We had a long weekend ahead of us with 4 wine and food paired meals:



Friday night – BBQ and Zinfandel

Saturday lunch – Mediterranean and Rosé

Saturday evening – BYOB Paella

Sunday – Bubbles and Brunch! (What was I thinking?!?!)

BBQ and Zin:

Course one- spare ribs, potato salad, and kale and homegrown Swiss chard cooked with pork jowl paired with Beringer NV Main & Vine White Zinfandel, US and Bend 2018 White Zinfandel, California.

Course two- pulled pork taco with Maryland Cole slaw and a crunchy tortilla chip crumble on flour tortilla. This was paired with Truth & Valor 2020 Zinfandel, Paso Robles and Caleo 2021 Zinfandel, Puglia.

Course three- Kansas BBQ chicken slider with yucca chips on Hawaiian roll and braised home-grown cabbage with granny smith apple paired with Cline 2020 Ancient Vines Family Cellars Zinfandel (Contra Costa County) and Oak Ridge 2021 Estate Grown Ancient Vine Zinfandel, Lodi.

Course four- Baked beans with spiced beef sausage, paired with Sighesio 2021 Zinfandel, Sonoma and Paso Ranches 2020 Bourbon Barrel Aged Zinfandel, Paso Robles .

Course five- Mesquite lamb with mint and smoked cheddar orzo paired with Brown Estate 2012 Rosemary's Block Zinfandel, Napa Valley and Jeff Runquist 2018 Nostro Vino Vineyard, Zinfandel, Amador County.

Dessert!! Chocolate Chip Cookie dressed with flourless chocolate cake, blueberry/blackberry jam and fresh raspberry and Sobon Estate 2020 ,Zinfandel Port ,Amadore County

Mediterranean and Rose Luncheon

Social wine - Rondel NV Rosé, Cava

First Trio -

- Feta and homegrown watermelon salad
- Lentils with green beans and dried cranberries
- Charcuterie with meat, brie, fig jam and balsamic/truffle/dried spice drizzle
- Bourgier NM Rosé d'Anjou, France
- Starmont 2018 Rosé of Pinot Noir, Careneros
- Camas 2019 Anne De Joyeuse Rosé, Pay d'Oc, France



Second grouping-

- Garden rosemary chicken with roasted red pepper, fennel and lemon sauce
- Heirloom tomato, chickpea, green bean, cucumber, radish and olive salad with a dressing including homegrown spearmint, homegrown parsley and other herbs
- Terre des Olivers 2014 Côtes de Provence, France, Syrah-Carrignan
- Ferraton 2019 Semorēns, Côtes du Rhone, France, Grenache, Syrah, Cinsault
- Rosa Dia 2021 Jones von Drehle, Yadkin Valley, North Carolina

Dessert was a whole preserved peach with fresh blackberries and raspberries finished with a blueberry/blackberry jam.

Il Duca Imperiale 1917 NV Moscato Rosé, Dolce, Italy

Saturday night



This BYOB Paella was amazing!!! Tony adapted it for the non-red meat eaters in the group and it included mussels, clams, bay scallops, shrimp, chicken drumettes, and turkey andouille sausage. It was seasoned with LOTS of saffron, lemon, roasted red pepper, tomato, and garden-fresh thyme.

Sunday Bubbly Brunch

Welcome wine Lunetta NV Brut, Prosecco DOC, Glera –
Charcuterie plate, ham pita, fruits and cheeses

Course 2 – Scrambled eggs with scrapple, asparagus, red pepper, cheddar and home fries

Treveri NV Pinot Gris, Extra Sec, Washington State

Ca Furlan NV Cuvée Beatrice, Extra Dry, Prosecco DOC, Glera

Course 3 – Mushroom orzo with truffle, salmon and strawberry with home grown basil

W. Donaldson 2016 Blanc de Blancs, Sonoma Coast, Chardonnay

Pommery NV Brut Royal, Champagne, equal blend Pinot Noir, Chardonnay, Pinot Meunier

Course 4 – Deconstructed Shrimp and Cheesy Grits

CA Furlan NV Cuvée Mariana Rosé, Prosecco DOC, Glera, Pinot Noir

De Perri NV Rosé Brut, Burgundy, France, Pinot Noir, Chardonnay

Course 5 - Chicken liver with roasted Granny Smith apples with Nutmeg and honey

Mumm Napa NV Cuvée M Red, Napa County, Chardonnay, Pinot Noir, Pinot Gris and Pinot Meunier

Course 6 – Buttermilk pancake filled with chocolate and berries topped with ganache, raspberries, strawberries, and whipped cream.

Heron Hill 2021 Bubbly Moscato, Finger Lakes

Roscato NV Rosé Dolce, Teroldego , Croatia, Pinot Noir

[See more photos by clicking on the icon here.](#)

